

# HIGHLANDER MOUNTAIN HOUSE

*Chef In Residence*

Chef Jacques Larson ~ Obsolete Daughter & Wild Olive

*February 24th & 25th*

## Smaller Plates



## Larger Plates

Lowcountry Oysters Two Ways ~  
(6 per order) *Sea Clouds on the half shell,*  
*peach mignonette, radish, Carolina*  
*Reaper Crema (3 ea)*

Baked Lowcountry Cups ~  
*Collard greens, n'duja, parmesan,*  
*breadcrumb (3 ea)... \$16*

*\*Wine Pairing: Trebbiano, Tiberio*

Smoked Amberjack Crespelle ~ *Pickled*  
*green tomato remoulade, Heron Farms sea*  
*bean salad, dill, caviar... \$14*

*\*Wine Pairing: Trebbiano, Tiberio*

Winter Farro Salad ~ *Caramelized*  
*brussels sprouts, oyster mushrooms,*  
*balsamic, peanuts, scallion, black truffle*  
*... \$12 Add duck confit... \$16*

*\*Wine Pairing: Pinot Bianco,*  
*St. Micheal Eppan*

Soup and Sammy ~ *"Pete's Sweets"*  
*Onion soup over a grilled cheese sandwich*  
*with Blue Ridge Creamery Migration*  
*cheese and Tiller Sourdough bread... \$13*

*\*Wine Pairing: Pinot Bianco,*  
*St. Micheal Eppan*

Butternut Squash Cappelletti ~  
*Dried orange, sage, parmesan,*  
*chili crisp... \$23*

*\*Wine Pairing: Nebbiolo, Ca del Baio*

Ricotta Gnocchi ~  
*Braised lamb ragu, green olives, orange-*  
*almond gremolata, pecorino... \$25*

*\*Wine Pairing: Barbaresco, Ca del Baio*

Grilled Lowcountry Seafood Sausage ~  
*Cauliflower barlotto, anchovy pangrattato,*  
*salsa verde... \$27*

*\*Wine Pairing: Sangiovese Blend,*  
*Casanuova delle Cerbaie*

Veal Scallopini ~  
*Prosciutto, sage, capers, white wine, escarole,*  
*crispy Marsh Hen grits... \$32*

*\*Wine Pairing: Barbera, Poderi Colla*

*\*Consuming raw or undercooked meats, poultry, seafood,*  
*shellfish, or eggs may increase your risk of foodborne illness.*

# Wine List



*Guest Sommelier*

Joseph Schwabauer - Kellogg Selections

Trebbiano, Tiberio, Abruzzo 2019 - \$12/52

*\*Bright, well structured, apricot, orange zest and almond*

Pinot Bianco, St Michael Eppan, Alto-Adige 2018 - \$14/66

*\*Apples, pears, baked bread, cream*

Nebbiolo, Ca del Baio, Bric del Baio, Langhe 2018 - \$13/55

*\*Violetes, stewed berries, leather, tannin*

Nebbiolo, Ca del Baio, Autinbej, Barbaresco 2017 - \$18/70

*\*Violetes, cocoa, dried raspberry (decanted for 3 hours)*

Sangiovese Blend, Casanuova delle Cerbaie, Rivale, Tuscany 2009 - \$13/66

*\*Cherry, plum, smoke, herbs*

Barbera, Poderi Colla, Costa Bruna, Piedmont 2017 - \$18/70

*\*Strawberry, cherry, floral, spicy*



## • DESSERTS •

Chocolate Sticky Cake with  
Pistachio Gelato \$8

Ambrose Farms Strawberry-  
Limoncello Tiramisu \$8

